



THE GARDEN ROOMS

AT TENNANTS

April Sunday Lunch Menu

Served Sundays 12noon-4pm

Starters

Soup of the day £5.75

Yorkshire pudding, beef gravy £4.50

Duck and orange terrine, toasted brioche, house chutney £7.95

Crispy cod cheek, pea puree, streaky bacon £7.95

Asparagus, shaved parmesan, shallot and balsamic dressing £7.95

Hot smoked sea trout, chive and lemon aioli, watercress, capers £7.95

Mains

Roast sirloin of 28-day aged beef, roast potatoes, carrot & truffle purée,
Yorkshire pudding, roasted red onion, gravy £19.50

Garlic & rosemary roasted leg of lamb, duck fat roasties,
asparagus and broad beans, mint jus £19.50

Roasted turkey breast, stuffing,
roast potatoes, Yorkshire pudding £18.00

Pan fried salmon, spring onion mash, wilted spinach, warm tartare cream £19.00

Five nut roast, roast potatoes, roasted red onion, Yorkshire pudding, gravy £16.00

Beer battered cod, chunky chips, mushy peas, tartar sauce £16.50

Desserts

Vanilla panna cotta, pineapple and mint salsa, coconut granola £7.25

Dark chocolate delice, oat crumb, poached rhubarb £7.25

Baked apple tart tatin, salted caramel ice-cream £7.25

Traditional crème brulee £7.25

Sticky toffee pudding, toffee sauce, vanilla ice-cream £7.25

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.